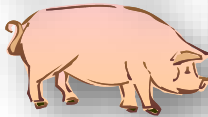
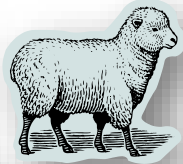
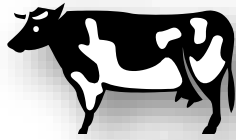


DEPARTMENT OF FOOD AND AGRICULTURE * MEAT, POULTRY AND EGG SAFETY BRANCH

Custom Livestock Slaughter Illustration & General Information

May 2014

Livestock or other animals that are raised by or purchased for a person or family's own use can be harvested at a Custom Livestock Slaughterhouse, which is licensed and inspected by the Department of Food and Agriculture.



The fresh, raw meat is for customers' own use and is not for sale.



The fresh, raw meat can be sold only if it is a fallow deer product.



Safe handling instructions include:

- ✓ Keep raw meats separate from other foods
- ✓ Refrigerate, freeze, or cook raw meats as soon as possible
- ✓ Refrigerate leftovers immediately, or discard them

Note:

- ❖ Before a person can offer meat and meat products from cattle, swine, sheep and goats **for sale**, the meat animal must be slaughtered in a facility inspected by the **United States Department of Agriculture, Food Safety and Inspection Service (USDA/FSIS)**.
- ❖ **Custom Livestock Slaughterhouses** are regulated and inspected by the Department of Food and Agriculture. The establishments custom slaughter cattle, sheep, swine, and goats that were raised by owners or purchased live and the meat is to be used by the owner or the owner's family, nonpaying guests, or employees. The meat cannot be sold [except for fallow deer, which may be transported and/or sold to consumers].
- ❖ Meat from animals slaughtered at **Custom Livestock Slaughterhouses** can be further processed by a processor/butcher (locker plant) but neither the carcass nor the meat can be sold. These facilities are exempt from mandatory USDA inspection, but require inspection by the Department of Food and Agriculture.
- ❖ The **Department of Public Health** inspects meat and poultry at retail, in grocery stores and restaurants. However, if the retail facility sells meats that have been processed by curing, smoking, drying, or rendering, or cooked pork products, the processing facility and the processed meat food product must be inspected by the Department of Food and Agriculture.

Reference sections 18946, 19010, 19013 and 19020, Food and Agricultural Code

To access all laws relating to facilities and inspections required by California law, reference:

www.leginfo.ca.gov, to conduct a search of all applicable sections of the California Food and Agricultural Code

